LISTING OF CLAIMS:

Claim 1. (original): Method for preparing a starch product, wherein
- an aqueous starch mixture is provided, the starch containing amylose in a content of less than 50 wt. % based on the dry substance; and
- the starch mixture is heated to a temperature of at least 170 °C.

Claim 2. (original): Method according to claim 1, wherein the starch mixture is heated to a temperature between 175 and 250 °C, preferably between 180 and 220 °C.

Claim 3. (currently amended): Method according to claim 1 ~~or 2~~ wherein, after the starch mixture has been heated, at least a substantial part of the starch is crystallised during a crystallisation step.

Claim 4. (original): Method according to claim 3, wherein during the crystallisation step starch spherulites are formed.

Claim 5. (currently amended): Method according to claim 3 ~~or 4~~, wherein the heated starch mixture is cooled to a temperature in the range of 0-100 °C, preferably 0-50 °C, before, during or after the crystallisation.

Claim 6. (currently amended): Method according to claim 1 ~~any of the preceding claims~~, wherein the starch mixture is dried after being heated.

Claim 7. (original): Method according to claim 6, wherein the starch mixture is dried by spray drying.

Claim 8. (currently amended): Method according to claim 6 ~~or 7~~, wherein the temperature of the starch mixture at the start of the drying is at least 170 °C, preferably 180-220 °C.

Claim 9. (currently amended): Method according to claim 6 ~~or 7~~, wherein the starch mixture is dried after being cooled to a temperature below 170 °C, preferably after being cooled to a temperature of 100 °C or less.

Claim 10. (original): Method according to claim 9, wherein the heated starch mixture is cooled to a temperature in the range of 10-40 °C, then stored for at least 30 min. -optionally under motion - and thereafter dried.

Claim 11. (currently amended): Method according to claim 6 ~~any of the claims 6-9~~, wherein the starch remains essentially uncrystallised until the drying is started.

Claim 12. (original): Method according to claim 11, wherein the heated starch mixture is cooled to a set-point temperature between 20 and 220 °C, preferably between 70 and 100 °C, and essentially immediately upon reaching the set-point temperature the starch mixture is dried.

Claim 13. (currently amended): Method according to claim 1 ~~any of the preceding claims~~, wherein at least part of the process is carried out in a continuous way.

Claim 14. (original): Method according to claim 13, wherein heating is carried out by continuous cooking, preferably in a jet cooker.

Claim 15. (currently amended): Method according to claim 1 ~~any of the preceding claims~~, wherein the pH of the starch mixture before heating (as measured at 25 °C) is between 2 and 7, preferably between 4 and 6.5, more preferably between 5 and 6.

Claim 16. (currently amended): Method according to claim 1 ~~any of the preceding claims~~, wherein the water is tap water, optionally supplemented with one or more additives.

Claim 17. (currently amended): Method according to claim 1 ~~any of the preceding claims~~, wherein the starch is cereal, root or tuber starch, preferably potato starch.

Claim 18. (currently amended): Method according to claim 1 ~~any of the preceding claims~~, wherein the starch is a chemically, enzymatically or physically modified starch.

Claim 19. (currently amended): Method according to claim 1 ~~any of the preceding claims~~, wherein the amylose content of the starch is between 5 and 45 wt. % based upon the dry substance, preferably between 10 and 40 wt. % based upon the dry substance, more preferably 15-30 wt % based upon the dry substance.

Claim 20. (currently amended): Starch product, obtainable by a method according to claim 1 ~~any of the preceding claims~~.

Claim 21. (original): Starch product according to claim 20, wherein the starch product is a gellable starch powder, a spreadable gel or a rubber-like gel.

Claim 22. (original): Starch product in the form of a spreadable thermoreversible gel, comprising starch spherulites.

Claim 23. (currently amended): Starch product according to claim 20 ~~any of the claims 20-22~~, which is gellable in water at 20 °C.

Claim 24. (currently amended): Starch product according to claim 20 ~~any of the claims 20-23~~, wherein the starch has a weight average molecular weight as determinable by SEC-MALLS-RI in the range of 10 000 - 25.10^6 g/mol, preferably 50 000 - 20.10^6 g/mol, more preferably 1.10^5 - 10.10^6 g/mol.

Claim 25. (currently amended): Foodstuff, comprising a starch product according to claim 20 ~~any of the claims 20-24~~.

Claim 26. (currently amended): Film, at least consisting of a starch product according to claim 20 ~~any of the claims 20-24~~.

Claim 27. (currently amended): Use of a starch product according to claim 20 ~~any of the claims 20-24~~ as a gelling agent, a texturising agent, a moisture barrier, a fat substitute or an expansion aid.